## LEMON CREAM RICE PUDDING

12 cup rice 1½ tablespoons lemon juice 3 cups milk 34 teaspoon salt

2 cgg yolks, beaten 2 tablespoons confectioners' sugar

1/2 cup sugar 1/4 teaspoon lemon extract

Rind of 1 lemon, grated 2 egg whites

Cook rice in milk in double boiler until soft. Add egg yolks, sugar, lemon rind and juice, and salt. Cook until mixture thickens. Pour into buttered baking dish. Fold powdered sugar and lemon extract gradually into stiffly beaten egg whites, pile on top of pudding. Bake in a moderate oven (350 F.) until lightly browned. Serve with cream or a fruit sauce. As a variation the whites may be folded into the bot custard and baked as a souffle.

## LIBERTY PLUM PUDDING

pound seedless raisins teaspoon cinnamen pound currants teaspoons salt cup mixed nut meats 212 cups fine, dry bread crumbs 11/2 cups suet, finely chopped eggs, well beaten 216 cups flour 1 cup eottage cheese 2 teaspoons soda 2 cups light molasses 1 teaspoon cloves 1 cup buttermilk terspoon allspice cup cream

1/2 cup fruit juice

Scald fruit, drain and dry. Add nut meats and suct, dredge with 1 enp flour. Sift dry ingredients three times, add crumbs and mix. Blend egg and cottage cheese thoroughly, add remaining ingredients, mix well, add to dry ingredients. Mix lightly. Fold in fruit, nuts, and suct, mixing until fruit is well distributed. Pour into two buttered molds (3 pounds). Cover and steam for 3 hours. Cool puddings, wrap in heavy waxed paper, store in cool, dry place. Resteam, serve with hot hard sauce.

## Hard Sance

2½ eups confectioners' sugar 1 teaspoon vanilla

2 cups butter, softened

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Combine all ingredients, blend well. Chill until ready for use.

## MAKE-YOUR-OWN-SUNDAE TRAY

Fill a large bowl with one or two quarts of vanilla ice cream. Place it in the center of a tray and arrange several small bowls of toppings around it. Toppings may include crushed sweetened fruit, butterscotch or caramel sauce, syrup or honey, chopped nuts, or maraschino cherries.